

# ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date:	17 DAY	June Month	2022 YEAR	-					
Requested by:	Alejandra Z NAME	epeda	District Operations Coordinate Position	)r -					
Transmitted by:	ICE Denver	Field Office E	Executive Review Unit	_					
Were electronic files sent?  Yes ✓ No □									
How many people are currently being cohorted/quarantined due to sickness?  Number of people currently cohorted/quarantined due to sickness: 75  FORMAL COUNTS: 2.8 V. A.									
How many people were  Number of people most re	most recent								
Female: 29 Male: 562	ally counted	in this facilit	y identify as the following ger	nder?					



How many people formally counted in this		
Number of people that identify as transg  How many people were brought into the		3
Number of people brought into the facili	_	$\neg$
,, , ,		
How many people have left the facility th	nis week?	
Number of people who left the facility th	is week: 69	
How many people and where did those	who left the facility go?	
Released into community: unknow	n	
Formally removed from the United Sta	tes: unknown	
Moved to another facility: unknown	7	
Other: unknown	Ī	
How many people are currently being ho	oused in the Annex?	
Number of people who are being housed	<i>in the Annex:</i> 235	
<i>Male:</i> 206		
Female: 29		
CONFIRMED COVID-19 CASES:	New Cases	Total to date since
Individuals Housed in GEO Facility:	this week :	<b>3/30/2020:</b> 914
ICE Detainees:	61	1072
ICE Employees:	0	2
GEO Employees:	1	232
DOCUMENTS RECIEVED:		
Daily Kitchen Opening and Closing Chec	cklists:	
Yes 🗸	No $\square$	
Daily Foods Production Service Records		
Yes ✓	No	
Temperature Logs:  Yes   V	No 🗌	
Law and Leisure Library Logs:	700	
Yes 🗹	No	
Medical Staffing Update:	_	
Yes 🗸	No	

<sup>\*</sup>All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department Version 1.4

### **SUPPLEMENTAL NOTES:**

Request for information was made on June 16, 2022. Electronic files were received on June 17, 2022. The population counts are current as of 6/15/22.

#### Kitchen Documents:

Opening/Closing checklists and Menu were provided. See attached documents.

### Medical:

Johnny Choate, Facility Administrator, provided the following update on medical staffing:

- 1 Health Service Administrator
- 1 Medical Doctor
- 2 Physicians Assistants (PA's)
- 2 Dentists
- 1 Dental Assistant
- 3 Medical Records Clerks
- 7 RN's\*
- 7 LPN's
- 2 Psychologists
- 1 LCSW
- 1 X-Ray Tech.
- 4 Tele-Psychiatrists

Staffing information is current as of 6/14/22

No staffing change from previous week.

## **Temperature Checks:**

Logs provided, see attached documents.

#### <u>Law Library:</u>

Logs are not attached to protect personal identifying information of detainees. Usage of the law library ranged from one (1) person to sixteen (16) people at each provided opportunity. Dorms which did not use the library were either empty, new intake, on restriction, or detainees refused use, per provided logs. Logs are current as of 6/14/22.

### **COVID-19 Updates:**

Per the facility, there were zero new cases amongst the ICE staff and one (1) new case amongst GEO staff. They reported sixty-one (61) new positive cases among ICE detainees and zero new cases among other GEO detainees. Official COVID-19 statistics for "ICE Detainees Under COVID-19 Monitoring" were provided by ICE staff and are current as of 6/14/22.

Statistics for "Total Individuals House in GEO facility" & "GEO Staff" are verified by the Aurora Fire Department. The count is current as of 6/16/22.



### **ADULT CYCLE MENUS**

These menus are proprietary and intended solely for the use of GEO Group Facilities.

Dissemination, forwarding, photographing or copying of these menus are strictly prohibited.

	BREAKFAST	LUNCH	CYCLE 4 WEEK-AT-A-GLANCI
MONDAY	Oatmeal	Chicken Fajita Meat	Beef Patty on Sun
	Scrambled Eggs	Alternate - Chicken Nuggets	Hash Browns
	Potatoes	Grilled Peppers & Onions	Colesiaw
. 0	Jelly or Salsa	Rice	
<b>\\</b>	Biscuitor Tortillas	Pinto Beans	Shredded Lettuce
10	Margarine	Torillas	Onion «
`	Sugar	0 22.1	Ketchup
	Coffee	Lemon Cake	Salad Dressing
	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Bayerage
TUESDAY	Dry Cereal	Chicken Fried Steak	Chicken Spaghetti
	Pancakes	Alternate - Chicken Patty	Beans
_	Syrup	Cream Gravy	Peas and Carrots
	Turkey Ham	Rice	
, ,	Margarine	Green Beans	Green Salad w/ Dressing
0	-	Ole - pro Service -	Plonger Roll.
<b>).</b> `	Sugar	Dinner Rolli	Margarine
	Coffee	Margarine	Spice Cake
	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
VEDNESDAY	Farina	Taco Casserole	Chicken Leg Quarter
_	Eggs	Alternate - Beef and Bean Burrito	Potatoes Augratin
(	Cream Gravy	Rice	Mixed Vegetables
14	Bisculti.	Pinto Beans	Beans
110	Margarine	Salsa	Dinger Roll
X \	Sugar	Green Salad w/ Dressing	Margarine
	Coffee	Combread / Margarine	Bread Pudding
	Milk 2%	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
HURSDAY	Oatmeal	Fideo w/ Meat Sauce	Turkey Bologna, Sliced
	Turkey Ham	Alternate - Buttered Pasta	Beans
(	Coffee Cake	Com	Macaroni Salad
/(V	Fruit	Green Beans	Contract of the Contract of th
0/0/	Margarine		Lettuce / Onion
× /	Sugar	Green Salad w/ Dressing	Salad Dressing
	Coffee	Rolls	Bun
		Margarine	Fruit
Page 434	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Tea
RIDAY	Dry Cereal	Chicken Nuggets	Turkey Hot Dogs (Buns
	French Toast	Alternate - Chicken	Chili
(2)	Syrup	Rice	Beans
. (()	Breakfast Sausage	Mixed Vegetables	Potato Salad
$\mathcal{N} \cap \mathcal{N}$	Margarine	Pinto Beans	Colestaw
3/,	Sugar	Roll 4	Onion
r V	Coffee	Margarine	Mustard
	Milk 2%	Fortified Sugar Free Tea	Fruit Cobbler
			Fortified Sugar Free Beverage
TURDAY	Oatmeal	Tamale Pie	Chicken Stir Fry
	Scrambled Eggs	Alternate - Cheese Quesadilla	
	Breakfast Sausage	Rica	Rice
111	Jelly	Beans	Carrots
111	Biscuite	(***)	A desired
λ / , ,	258304045-0145	Cole Slaw	Margarine
•	Margarine	Combread w/ Margarine	Yellow Cake
	Sugar	Pineapple Cake	Fortified Sugar Free Beverage
	Coffee	Fortified Sugar Free Tea	
	Milk 2 %	_ / _ / 7	
	Dry Cereal	Turkey, Sliced	Enchilada Casserole
	Eggs w/ Breakfast Sausage	Alternate - Egg Salad	Spanish Rice
1 1	Grilled Potatoes	Potato Salad	Pinto Beans
11	Salea	Colesiav	Salsa
41	Tortillas	Lettuce / Onion	Salad w/ Dressing
· ·	Sugar	Mustard / Mayo	Combread
	Coffee	Blead	Margarine
	Milk 2%	Brownie	Fortified Sugar Free Beverage

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER





# FOOD SERVICE: <u>AURORA KITCHEN</u> OPENING and CLOSING CHECKLIST

Date: 6-6-27 Time: 1830PM Cycle 4 MONDAY Time: 0400 AM Shift Checklist AM **PM** Comments No Yes No Yes All areas secure, no evidence of theft Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea Kitchen is in good general appearance All kitchen equipment operational & clean Seamer All tools and sharps inventoried All areas secure, lights out, exits locked PRODUCTION SHEET potato (ell) Bisc Menu Items Oat marg sugar coffee milk PB fruit salsa meal torti 199 Breakfast Temperatures 177 180 40 40 Dr Rt Menu Items Ck rice grill torti pinto cake fruit grill tea ckn **Fajitas** onio pepp beans 183 Temperatures Lunch 174  $\mathcal{D}_{\mathcal{T}}$ 198 PI 74 RT 183 183 Menu Items Beef bun hash cole lettuc onion dress ketchup drink must patty brown slaw -ing ard Dimer 40 Temperatures 170 188 40 40 DI ZT ET PT PI **DISH MACHINE** Wash 150+ Temperature Rinse180+ If Needed Temperature according to manufacturer's specifications Breakfast 150 156 and chemical agent used in Final Rinse Lunch 153 182 Dinner 155 180 **POT and PAN SINK** Wash 110 F Rinse 110 F Sanitizer-200ppm Temperature Final Rinse Temps determined by chemical agent used Breakfast 115 115 200 ppm Lunch 117 118 Zappa Dinner 112 110 200 PPM Freezer 0 Walk-in FREEZER and WALK-IN Walk-in Temperature 35 - 40 For below 35-40 F Record temperatures, Freezer and Walk-ins 37.8 **AM** -13.4 Record temperatures, Freezer and Walk-ins PM -7.1 Spice Room Store Rm DRY Temperature 45-80 **STORAGE** Record temperatures Dry Storage Areas 63 61 AM Record temperatures, Dry Storage Areas 68 PM Hot-Water Temps in sink PM AM 112

Stature, cook Supervisor (AM)

6622

Keyad 6/6/2022

FOOD SERVICE MANAGER

DATE

NF-6-2-20



## FOOD SERVICE: AURORA KITCHEN **OPENING and CLOSING CHECKLIST**

Date: 6/7/2.	2 TU	ESDA	Y	Time	: 03	30 A	M	Гime:	1:15 PM	1 C	ycle	4
Shift Chec	klist	A	M	PI	И	Com	ments					
		No	Yes	No	Yes	S						
All areas secure, no evide	ence of theft		X	1 .1	e serging are.							
Workers reported to work	k, no open sores,		X		/							
fever, cough, shortness		'X		1								
no skin infection, an			X		/							
Kitchen is in good genera			X		V							
All kitchen equipment op		X	-	x		Pish	1 mac	hine	not con	ning 7	to to	mpt
All tools and sharps inver			X		V	has	a lea	K		J		
All areas secure, lights or		一位的地			V				-	_		
PRODUCTION SHEET	Menu Items	cereal	pan cake	syrup	T- ham		marg	sugar	coffee	milk	egg s	Bran fks
Breakfast	Temperatures	12T	168	121	175		39	127	RT	37	36	27
	Menu Items	Ckn fry stk	rice	gravy		grn bean	marg	tea	beef	raw veg	bre ad	fruit
Lunch	Temperatures	171	157	166	VI	161	39	RT	174	39	er	PIT
Danon	Menu Items	Ckn spaghett	pea/ carrot	beans	salad		dress -ing	marg	drink	cake	che ese	fruit
Diff	Temperatures	200	1760	CHSI	40	727	ET	40	21	121	40	ET
DISH MACHINE				mpera			n 150+	Rinse		If Ne		
Temperature according to manufac	turer's specifications		Breakfa		776651	1100.	Tunse	_	11110	- Cucu,		
and chemical agent used in Final R	linse		Lunch		153		18	2				
			Dinne		154		18					
POT and PAN SINK			Ter	npera	ture	Wash 110 F		Rinse 110 F		Sanitizer-200ppm		
Final Rinse Temps determined by	chemical agent used			Breakfa		127		126		200ppm		
				Lunch		120		126		7000m		•
				Dinner	r	112		115		20	BAN	
FREEZER and WALK-	IN	Tei	mpera	ture		Freeze	r 0	Walk-ir			Walk	
						or belo		35-40 F			35 – 4	
Record temperatures, Free					M	-//.		36.	7	-	38.	
Record temperatures, Free		no.			M	-10.		34			39.	_
	DRY	Tempe	rature	45-80		Spice	Room	Store R	Cm			
STORAGE Record temperatures Dry S			Λ	М	/ 0		10					
Record temperatures, Dry			P		68	68 68						
Hot- Water Temps in sin	Al	М	PN	-	0		40					
110t- water Temps in sin	127	VI	12									
for the	<u> </u>	1/22		1			4	Eyad	16/4/	2022		
Si zure, Cook Supersyisor (A	AM)	. 1	1			Sig	nature, (	Cook Sup	ervisor (P	M)		

FOOD SERVICE MANAGER



Signature, Cook Supervisor (PM)

# FOOD SERVICE: <u>AURORA KITCHEN</u> OPENING and CLOSING CHECKLIST

Date: 6/8/22	Time							ime:/3	35 P	м (	Cycl	e 4
Shift Chec	klist	A	M	P	M	Com	ments					
		No	Yes	No	Ye	s						
All areas secure, no evide	ence of theft		X		7	1	Nel	Test	en	1118	SLA	ner
Workers reported to worl	k, no open sores,		1		4		20m.	Zum	chi	odo		
fever, cough, shortness	of breath, chills,		1		4	( F	uch	ban	r.K.	n.		
no skin infection, an			X		X							
Kitchen is in good genera			X		X							
All kitchen equipment op			×		4							
All tools and sharps inver			X		Y							
All areas secure, lights ou	it, exits locked		1		1							
PRODUCTION SHEET	Menu Items	farina	eggs	gravy	diet jelly	bisc // tortill	marg	sugar	coffee	milk	che ese	fruit
Breakfast	Temperatures	179	181	174	IET	ET	39	RI	KT	36	39	RT
	Menu Items	Taco casser	pinto beans	rice	salad	salsa	dress -ing	corn bread	marg	chees e	tea	grn tky
Lunch	Temperatures	198	189	116	37	Kt	RE	RT		37	RI	
	Menu Items	Ckn leg	pota grat	mix veg	bean	marg	roll	brd puddn	drink	brea d	jell y	PB
Direct	Temperatures	189	175	170	190	30	RT	05	RT	RI	BT	RT
DISH MACHINE		101	Te			Wash		Rinse		If Ne		0) [
Temperature according to manufac	turer's specifications	Temperature Breakfast		/52		12/		-				
and chemical agent used in Final R	inse			Lunch		124		183				
				Dinne		165		1-36				
POT and PAN SINK				npera		Wash 1		Rinse 110 F		Sanitizer-200ppm		
Final Rinse Temps determined by	chemical agent used			reakfa		12:	5	12	10	20	Opp	
				Lunch		173		17	5	200	16	
	6 49			Dinner		121		12	6	200	- N. IF	
FREEZER and WALK-I	N	Ter	nperat	nre		Freezer	0	Walk-in		-(0)	Walk	in Uh
			прега	- Land		or below	V	35-40 F			35 – 4	0 F
Record temperatures, Free				A	M	-10.	8	36:	3		37.	
Record temperatures, Free					M		6	38.2	۷		39.	
	DRY	Temper	rature	45-80		Spice R	loom	Store R	m		•	
STORAGE												
Record temperatures Dry S					M	68		68				
Record temperatures, Dry				Pl		70		70				
Hot- Water Temps in sink		AN	1	PN	Л							
		124		1/2								
	/	1 1 1					1	80				

FOOD SERVICE MANAGI

6/12/22

DATE



# FOOD SERVICE: <u>AURORA KITCHEN</u> OPENING and CLOSING CHECKLIST

Date: 6- 9- 22 **THURSDAY** Time: >> ZDPM Time: O 400 AM Cycle 4 Shift Checklist **AM PM** Comments No Yes No Yes All areas secure, no evidence of theft Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea Kitchen is in good general appearance All kitchen equipment operational & clean All tools and sharps inventoried X All areas secure, lights out, exits locked PRODUCTION SHEET Menu Items Тoat coff fruit eggs marg sugar coffee milk PB bre meal ham cake ad Breakfast Temperatures 192 180 Vst nt 38 38 Menu Items fidelo meat grn corn salad dress roll marg tea sause beans -ing ese Lunch Temperatures 12 Menu Items beans macr lett dress onion fruit drin car egg bologn salad -ing rot sala Dinner Temperatures 735 38 RT 33 RX. **DISH MACHINE Temperature** Wash 150+ Rinse180+ If Needed Temperature according to manufacturer's specifications Breakfast 182 and chemical agent used in Final Rinse 181 Lunch 153 Dinner 35 POT and PAN SINK Wash 110 F Temperature Rinse 110 F Sanitizer-200ppm Final Rinse Temps determined by chemical agent used Breakfast Lunch 20 Dinner 21 111 FREEZER and WALK-IN Freezer 0 Temperature Walk-in or below 35-40 F 35 - 40 FRecord temperatures, Freezer and Walk-ins AM -10.7 36 Record temperatures, Freezer and Walk-ins PM DRY Temperature 45-80 Spice Room Store Rm **STORAGE** Record temperatures Dry Storage Areas 67 66 AM Record temperatures, Dry Storage Areas PM 70 Hot-Water Temps in sink AM PM ure, Cook Supervisor (AM) Signature, Cook Supervisor (PM) FOOD SERVICE MANAGER



# FOOD SERVICE: <u>AURORA KITCHEN</u> OPENING and CLOSING CHECKLIST

Shift Chec	klist	Al	M	PN	M	Com	ments					
		No	Yes	No	Yes							
All areas secure, no evide	ence of theft		X									
Workers reported to work	k, no open sores,		×		V							
fever, cough, shortness		X		/								
no skin infection, an	d no diarrhea		X		V							
Kitchen is in good genera	l appearance		X		1	1		1				
All kitchen equipment op	erational & clean		4	V		5	-eame	N DUD	-845	elvice	2	
All tools and sharps inver	ntoried		×		V							
All areas secure, lights ou	t, exits locked				1							
PRODUCTION SHEET	Menu Items	cereal	Frch toast	syrup	bk saus	PB	marg	sugar	coffee	milk	Diet jelly	fruit
Breakfast	Temperatures	RI	179	RT	180	Rt	38	Rt	121	34	Pet	Per
	Menu Items	ckn nugget	rice	pinto beans		mix veg	marg	tea	unbrd ckn	raw		101
Lunch	Temperatures	167	146	187	121	173	38	12-1	167	38	-	
( )	Menu Items	hot dog	bun	chili	bean	1	pota salad	onion	must -ard	cob -ler	dri nk	chee se
Dinner	Temperatures	2003	20	1810	192	.40	40	40	27	DI	21	40
DISH MACHINE		Temperature				150+	Rinse	180+	If Ne	eded		
Temperature according to manufac	turer's specifications			reakfa		156		183				
and chemical agent used in Final R	inse			Lunch		154		19	12	_		
				Dinner	r	156		180				
POT and PAN SINK			Ter	nperat	ture	Wash 110 F		Rinse 110 F		Sanitizer-200ppm		
Final Rinse Temps determined by o	hemical agent used			reakfa		118		1	8	20	BOOM	
				Lunch		118	•			20	COM	n
				Dinner		112		tl	8	20	OSPI	Ü
FREEZER and WALK-I	N	Ter	nperat	ure		Freeze		Walk-in			Walk-	in
						or belo	w	35-40 F			35 – 4	
Record temperatures, Free					M	-R.		34,5			37	
Record temperatures, Free					M	-10.		36.			38	0
	Temper	rature	45-80		Spice	Room	Store R	m				
STORAGE					_							
Record temperatures Dry S				A		61		64				
Record temperatures, Dry Storage Areas				Pl		108	2	68				
Hot- Water Temps in sink		AN	Æ	PN	A I				1			

Signature, Cook Supervisor (PM)

NF-6-2-20

FOOD SERVICE MANAGER



# FOOD SERVICE UNIT: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Saturday Date: 6 11 22 Time: 1800 Time: 0400 AM **PM** Shift Checklist AM **PM** Comments No Yes No Yes All areas secure, no evidence of theft X Workers reported to work, no open sores, メ X fever, cough, shortness of breath, chills, X X no skin infection, and no diarrhea Kitchen is in good general appearance X X All kitchen equipment operational & clean X X All tools and sharps inventoried All areas secure, lights out, exits locked Menu Items PRODUCTION SHEET Breakfast Temperatures PT RT 184 Menu Items Lunch **Temperatures** 170 196 174 RT PIT RT Menu Items eari Dinner 188 **Temperatures** 198 185 40 et RT RT RT 38 **DISH MACHINE** Temperature Wash 150+ Rinse180+ If Needed Temperature according to manufacturer's specifications Breakfast 154 184 and chemical agent used in Final Rinse 155 Lunch 186 Dinner 101 82 POT and PAN SINK Wash 110 F **Temperature** Rinse 110 F Sanitizer-200ppm Final Rinse Temps determined by chemical agent used Breakfast 200PPm IIO IID 113 Lunch 113 200 PPM Dinner 113 114 200 FPM FREEZER and WALK-IN Freezer 0 Walk-in Walk-in **Temperature** or below 35-40 F 35-40 F Record temperatures, Freezer and Walk-ins AM -12.8 38.3 37.8 Record temperatures, Freezer and Walk-ins PM -10.6 38.7 37.4 DRY STORAGE Spice Room Temperature 45-80 Store Rm Record temperatures Dry Storage Areas AM 64 64 Record temperatures, Dry Storage Areas PM D 70 Hot- Water Temps in sink AM PM 117 120

U Harris	2C	Atwell
Signature, Cook Supervisor (AM)	verified by	Signature, Cook Supervisor (PM)
Print Name:	· ·	
Tocha	6/12/22	BL
FOOD SERVICE MANAGER	DATE	verified by
NF-6-2-20		•



# FOOD SERVICE UNIT: <u>AURORA KITCHEN</u> OPENING and CLOSING CHECKLIST

Time: OUDD AM Time: 1800 PM AM Comments No Yes No Yes All areas secure, no evidence of theft Workers reported to work, no open sores, X fever, cough, shortness of breath, chills, X no skin infection, and no diarrhea Kitchen is in good general appearance All kitchen equipment operational & clean All tools and sharps inventoried All areas secure, lights out, exits locked Menu Items PRODUCTION SHEET Breakfast **Temperatures** RT 186 OUION were Shed Menu Items Lunch Temperatures 38.4 39 40 RT RT Menu Items 1970 1841 Dinner Temperatures 18832 27 **DISH MACHINE** Temperature Rinse180+ If Needed Wash 150+ Temperature according to manufacturer's specifications Breakfast 184 154 and chemical agent used in Final Rinse Lunch 55 081 182 Dinner 161 POT and PAN SINK Wash 110 F Temperature Rinse 110 F Sanitizer-200ppm Final Rinse Temps determined by chemical agent used Breakfast 110 110 200 PPm Lunch 113 113 200 PPM Dinner 112 15 200 ppm FREEZER and WALK-IN Freezer 0 Walk-in Walk-in Temperature or below 35-40 F 35-40 F Record temperatures, Freezer and Walk-ins AM -12.8 37.8 38.2 Record temperatures, Freezer and Walk-ins PM -10.6 38.7 37.4 **DRY STORAGE** Temperature 45-80 Spice Room Store Rm Record temperatures Dry Storage Areas AM 64 104 Record temperatures, Dry Storage Areas PM 70 0 Hot-Water Temps in sink PM AM ITI 120

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

verified by

Signature, Cook Supervisor (PM

6/12/22

unervisor (AM) verified

Print Name:

4/13/22

Signature Coyn Supervisor (1)

verified by

NF-6-2-20



# Temperature Log South Building

195 Aurora Detention Center11901 East 30th Street

Aurora, CO 80010

Date: Monday, June 13, 2022

	Unit	AIR	WATER/sink	Shower #1	Shower #2
613	South-A	70.0	104.1		
	South-B	70.9	occupied		
	South-C	72.9	104,1		
	South-D	726	104,1		
	South-E	71.9	109.1		
1	South-F	unaccupied			
	South-G	73.5	104.1		
	South-L	72.8	1041		
	South-M	74.0	1041		
	South-N	73.6	104.2		
	South-X	74.3	104.2		
	South-Y	74.4	104.1		
	South-Z	72.1	104.1		
	South SMU	74.5	104.4		
	South SMU Shower 3				N/A
	MED ISO- Room 1	739	104.2	N/A	N/A
	/MED ISO- Room 2	73.9	104,2	N/A	N/A
V	MED ISO- Room 3	73.9	lay.Z	N/A	N/A
	MEDICAL	N/A	N/A		

PRINT:	San	H9150

SIGN:

Write Legibly



## Secure Services™

## Monday, June 13, 2022 North Building Temperature Log

195 Aurora Detention Center 3130 Oakland St. Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower
6-13-22	A-1	728	104.2						
	A-2	73.1	104.1						
	A-3	68.6	104.2						
	A-4	69.4	104.2						
	B-1	73.0	104.2						
	B-2	69.2	1042						
	В-3	74.4	109.2						
	B-4	77.5	104.2						
	C-1	720	104.2						
	C-2	73, 1	104.3						
	C-3	71.7	104.5						
	C-4	75,2	104.5						
	D-1	74.6	104.4				N/A	N/A	N/A
	D-2						N/A	N/A	N/A
	E-1	72.0	104.3				N/A	N/A	N/A
	E-2	73.0	104.2						
1	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

PRINT: Write Legi		n Hu aso			_ SIGN:		2	The same of the sa
Medical Sh	owers Ten	nperature	Log					
			Name:		:		Date:	
ROOM	542	540	538	536	534	523	522	Tub Room
Air:	73.5	73.5	73.2	73.4	735	73.4	73.4	73.64
Water:	104.5	104.5	104.5	104.5	1045	1045	1045	104.5
Temperatur	e Taken wit	h a Fluke Mo	od 52 Digit	al Thermo	meter			